



VERY FINE VINOS  
EXPORT MANAGEMENT

# BODEGAS ZUAZO GASTON

## Reserva de la Familia



### TECHNICAL DATA



DCO Rioja

Varietals: Only the best bunches from our vineyards are selected and hand-harvested into 10 Kgs. cases for our RESERVA DE FAMILIA. A blend of 80% Tempranillo and 20% Graciano gives a wine with perfect conditions for aging process: Structure, Volume, Freshness and Complexity.

Alcohol: 14,50%

Botle Style: Burgundy Ancenne

Capacity: 75 CL.

### WINEMAKING PROCESS



20 months in French Oak barrels, with 3 racking, confers this wine a complex bouquet before resting quietly in bottle for at least 16 months to ensure complete maturity.

### TASTING NOTES



Bright garnet colour with light ochre shades coming from aging process. On the nose it displays intense aging aromas: Vanilla, Caramel, soft spices and varietal notes. Fleshy, Complex, Elegant and well balanced on the palate. It has an intense and long-lasting aftertaste, with a very nice notes mixing vanilla and caramel softness with spices complexity.

### FOOD PAIRING



Serving suggestion: Serve at 16-18°C. Red and Game meats, spicy stews and cheeses.

### LOGISTICS



Presentation in carton of 6 bottles

Euro pallet : 66/396 bottles

American pallet: 80/480 bottles

Weight case: 6 bottles: 7.2 kg 12 bottles: 14.4 kg

Bottle Bar Code: 8437003247446



WINES